

# One of Jerry's favorite recipes — kohlrabi soup

By Jerry Marlowe

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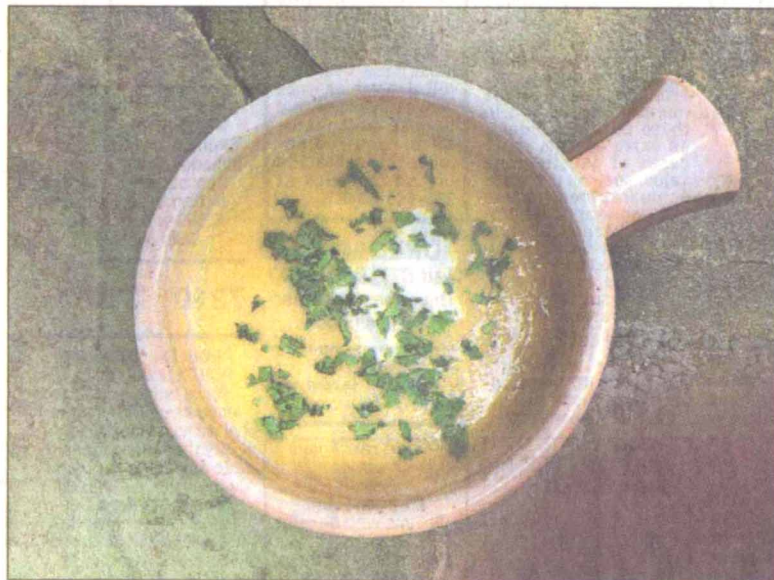
A number of years ago my great artist and culinary friend Skip Limbach and I used to host a weekly radio program on various recipes in which we liked to experiment. Arthur Ludwig Limbach, to give you his more formal name, and I would show up at the station with food ingredients and recipes in hand and try to entertain the local food mavens verbally sans pictures. Now keep in mind this was before a lot of the television shows were featuring highly acclaimed cooking shows.

Of course Julia Child was my forever all-time favorite and the best of all of them ever to invade our boob tubes. I loved it when she would accidentally drop some food ingredient or a pan. It never phased her in the least. She would pass it off as one of the little misfortunes of cooking. Just pick it up, rinse it off and continue she would exclaim in

that wonderful falsetto French voice. I really must share with you the time when wife Willi and I were late to a major gathering in Cleveland in her honor. When I went to hang up our coats I nearly fainted. Here was Julia Child all alone trying to catch

her breath away from the maddening crowd.

We greeted her and I was able to hand her a gift from my mother Fannie Marlowe who was also one of her favorite fans. It was a real treasure of an antique spoon which I knew



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## KOHLRABI SOUP

- 3 Tbs butter
- 1 cup diced onion
- ½ cup diced carrots
- 1 cup diced parsnip
- 6 cups of diced kohlrabi (6 to 8 whole Kohlrabi bulbs are enough)
- 3 cups chicken stock
- Salt and pepper to taste
- ½ cup cream.

Peel and dice all vegetables. Put the butter in a heavy bottomed pan and place over very low heat. Add the vegetables and cover. Make sure vegetables are not sticking to bottom of pan. Cook until knife easily will pierce them.

Now add chicken stock and raise heat to medium. No hard boil please. It will make the Kohlrabi bitter. When vegetables are done puree them in the food processor or through a food mill. Put your mix back in the pan and season well with salt and pepper. Add your cream to really make your soup elegant. We like to garnish ours with a gob of sour cream. And we like to garnish with fresh minced thyme or your favorite green fresh herbs.

I tried a Sauvignon Blanc or Chardonnay with ours and it was memorable. Bon Appetit, as Julia would say. Next time I run into you let me know how you enjoyed it.

she collected. That struck up a friendship with her that lasted forever.

But let's get on with today's recipe. And I found some at our

current local fairground market. I am going to encourage other local groceries to start carrying it in case you don't make it to the market in the next few weeks.